

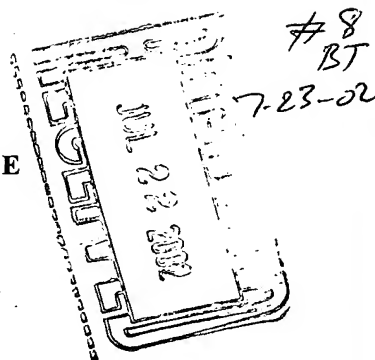
Docket No.



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

IN RE APPLICATION OF Daisuke SHIIBA, et al.  
SERIAL NO: 10/014,356  
FILED: December 14, 2001  
FOR: ACID OIL-IN-WATER TYPE EMULSION COMPOSITION

GAU: 1761  
EXAMINER:



INFORMATION DISCLOSURE/RELATED CASE STATEMENT UNDER 37 CFR 1.97

ASSISTANT COMMISSIONER FOR PATENTS  
WASHINGTON, D.C. 20231

SIR:

Applicant(s) wish to disclose the following information.

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REFERENCES

- ☐ The applicant(s) wish to make of record the references listed on the attached form PTO-1449. Copies of the listed references are attached, where required, as are either statements of relevancy or any readily available English translations of pertinent portions of any non-English language references.
- ☐ A check is attached in the amount required under 37 CFR §1.17(p).

RELATED CASES

- ☒ Attached is a list of applicant's pending application(s) or issued patent(s) which may be related to the present application. A copy of the claims of the pending application(s) is attached along with PTO 1449.
- ☐ A check is attached in the amount required under 37 CFR §1.17(p).

CERTIFICATION

- ☐ Each item of information contained in this information disclosure statement was first cited in any communication from a foreign patent office in a counterpart foreign application not more than three months prior to the filing of this statement.
- ☐ No item of information contained in this information disclosure statement was cited in a communication from a foreign patent office in a counterpart foreign application or, to the knowledge of the undersigned, having made reasonable inquiry, was known to any individual designated in 37 CFR §1.56(c) more than three months prior to the filing of this statement.

DEPOSIT ACCOUNT

- ☒ Please charge any additional fees for the papers being filed herewith and for which no check is enclosed herewith, or credit any overpayment to deposit account number 15-0030. A duplicate copy of this sheet is enclosed.

Respectfully submitted,

OBLON, SPIVAK, McCLELLAND,  
MAIER & NEUSTADT, P.C.

  
Norman F. Oblon

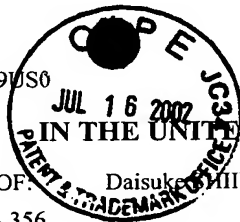
Registration No. 24,618



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(OSMMN 10/98)

Docket No. 217199US0



IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

IN RE APPLICATION OF: Daisuke HIRABA, et al.

SERIAL NO: 10/014,356

GAU: 1761

FILED: December 14, 2001

EXAMINER:

FOR: ACID OIL-IN-WATER TYPE EMULSION COMPOSITION

**INFORMATION DISCLOSURE/RELATED CASE STATEMENT UNDER 37 CFR 1.97**

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WASHINGTON, D.C. 20231

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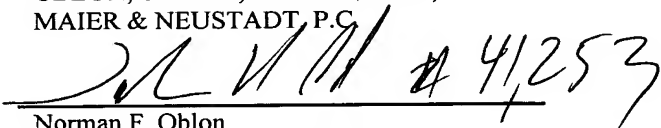
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LIST OF RELATED CASES

<u>Docket Number</u>	<u>Serial or Patent No.</u>	<u>Filing or Issue Date</u>	<u>Status or Patentee</u>
215763US0 CONT	10/014,449	12/14/01	PENDING
217788US0 CONT	10/032,493	01/02/02	PENDING
217199US0*	10/014,356	12/14/01	PENDING

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\*Present application; listed for information.

WHAT IS CLAIMED AS NEW AND DESIRED TO BE SECURED BY LETTERS  
PATENT OF THE UNITED STATES IS:

1. A fat composition comprising:
  - (A) a fat containing at least 15% by weight of diglycerides;
  - (B) a fatty acid L-ascorbic ester; and
  - (C) a component selected from among catechin, rosemary extract, sage extract and turmeric extract.
2. The fat composition of claim 1, wherein the catechin is that having an ash content of at most 5% by weight.
3. The fat composition of claim 1, which further comprises silicone.
4. The fat composition of claim 1, wherein said fat is selected from the group consisting of vegetable oil, animal oil, hardened oils, fractionated oils, random transesterified oils thereof and mixtures thereof.
5. The fat composition of claim 1, wherein said fat is selected from the group consisting of soybean oil, rapeseed oil, palm oil, rice oil, corn oil, beef tallow, fish oil, hardened oils, fractionated oils, random transesterified oils thereof and mixtures thereof.
6. The fat composition of claim 1, wherein said fatty acid L-ascorbic ester is selected from the group consisting of L-ascorbyl palmitate, L-ascorbyl stearate and a mixture thereof.
7. The fat composition of claim 1, wherein said fatty acid L-ascorbic ester is present in an amount of at least 0.006 wt. %.
8. The fat composition of claim 1, wherein said fatty acid L-ascorbic ester is present in an amount of 0.01 to 0.05 wt. %.
9. The fat composition of claim 1, wherein said fatty acid L-ascorbic ester is present

Related Pending Application
Related Case Serial No: 101014, 449
Related Case Filing Date: 06/05/00

in an amount of 0.02 to 0.04 wt.%.

10. The fat composition of claim 1, wherein component (C) is a catechin selected from the group consisting of epicatechin, epigallocatechin, epicatechin gallate, epigallocatechin gallate and a mixture thereof.

11. The fat composition of claim 10, wherein said catechin is present in an amount of at least 0.004 wt %.

12. The fat composition of claim 10, wherein said catechin is present in an amount of 0.008 to 0.08 wt.%.

13. The fat composition of claim 1, wherein component (C) is a rosemary extract or a sage extract present in an amount of 200 to 5,000 ppm.

14. The fat composition of claim 1, wherein component (C) is a rosemary extract or a sage extract present in an amount of 500 to 3,500 ppm.

15. The fat composition of claim 1, wherein component (C) is a turmeric extract present in an amount of 50 to 1,000 ppm.

16. The fat composition of claim 15, wherein said turmeric extract is present in an amount of 100 to 1,000 ppm.

17. The fat composition of claim 1, wherein said catechin and said fatty acid L-ascorbate ester are used, in a weight ratio of 0.03 to 3.

18. The fat composition of claim 1, wherein said rosemary extract or sage extract and said fatty acid L-ascorbate ester are used in a weight ratio of 1 to 20.

19. The fat composition of claim 1, wherein said turmeric extract and said fatty acid L-ascorbate ester are used in a weight ratio of 0.1 to 5.

20. A method of producing a confectionary selected from the group consisting of

fried rice, fried wheat, fried corn, fried potato, fried sweet potato type, fried potato, fried chicken, fries, doughnut, instant noodles comprising heating a confectionary selected from the group consisting of rice, wheat, corn, potato, sweet potato, chicken, dough, in the fat composition of claim 1.

ABSTRACT OF THE DISCLOSURE

The invention provides a fat composition comprising:

(A) a fat containing at least 15% by weight of diglycerides;

(B) a fatty acid L-ascorbic ester; and

(C) a component selected from among catechin, rosemary extract, sage extract and turmeric extract.

The fat composition is excellent in oxidation stability, flavor and appearance.

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CLAIMS

1. An oil composition comprising 0.1 to 59.8% by weight of a triglyceride, 40 to 99.7% by weight of a diglyceride, 0.1 to 10% by weight of a monoglyceride and at most 5% by weight of a free fatty acid, wherein contents of  $\omega$ 3 type unsaturated acyl groups having at least 20 carbon atoms and monoenoic acyl groups in acyl groups constituting the diglyceride are 15 to 89.5% by weight and 10 to 84.5% by weight, respectively.

2. The oil composition according to Claim 1, which further comprises 0.1 to 10% by weight of a glyceride polymer.

3. The oil composition according to Claim 1 or 2, wherein the content of  $\omega$ 6 type unsaturated acyl groups in acyl groups constituting the diglyceride is 0.5 to 75% by weight.

4. An oral medicinal composition comprising the oil composition according to any one of Claims 1 to 3.

5. A food comprising the oil composition according to any one of Claims 1 to 3.

Related Pending Application  
Related Case Serial No: 10/032,493  
Related Case Filing Date: 01/02/02



## ABSTRACT

The invention relates to oil composition comprising 0.1 to 59.8% by weight of a triglyceride, 40 to 99.7% by weight of a diglyceride, 0.1 to 10% by weight of a monoglyceride and at most 5% by weight of a free fatty acid, wherein contents of  $\omega 3$  type unsaturated acyl groups having at least 20 carbon atoms and monoenoic acyl groups in acyl groups constituting the diglyceride are 15 to 89.5% by weight and 10 to 84.5% by weight, respectively; and oral medicinal compositions and foods comprising such an oil composition.

The oil composition effectively develops physiological functions derived from  $\omega 3$  type unsaturated fatty acids, such as inhibition of platelet aggregation, and is excellent in effect of facilitating combustion of body fat, oxidation stability, flavor and the like, and also excellent in flowability.